

Grodzish me? 2.0

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **23**
- SRM **3.2**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **17.5 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	3 kg (85.7%)	80 %	4
Grain	Monachijski	0.5 kg (14.3%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	11.2 %
Boil	Magnat	10 g	30 min	11.2 %
Boil	Magnat	10 g	1 min	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa bavaria wheat	Wheat	Dry	11 g	gozdawa